Vintage: 2007 **Variety:** 100% Syrah **Designation: Starr Ranch Syrah**

Cases produced - 70 Winery SRP – $45

Source of the Fruit –
Starr Ranch – Syrah

Winemaking Notes –

- Fermentation – When the fruit is brought in it is gently destemed into small open top fermenters. The berries are then aloud to cold soak for 2-5 days before being inoculated with yeast. Once the fermentation begins the cap is gently punched down by hand or the juice is "pumped over" using gravity. The fermentation lasts between 5 to 15 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.

- Alcohol – 15.1 %

Barrel Aging – Aged 29 months in new and once used French oak.

Date Bottled – 5/8/2009